Power Outage

1. Stop serving food and beverages.
   - Notify customers.

2. Do two things immediately:
   1. Write down the time power went off.
   2. Check food temperatures with a thermometer and write them down.

3. Keep good temperature records while the power is out.
   - Check hot food hourly and cold food every 2 hours for each unit.
   - Write down times & temperatures.

4. Do not serve partially cooked food.
   - If power returns within 1 hour, rapidly reheat food to 165 F.
   - If power is off more than 1 hour, discard food.
5. Food being held cold:
   - Discard all cold food that has been above 41 F for more than 4 hours.

6. Food being held hot:
   - Discard all hot food that has been below 140 F for more than 4 hours.

7. Refrigerator tips:
   - Keep refrigerator doors closed.
   - Cover open units with a tarp.
   - Don’t add hot food to units.

8. Recovery when the power returns:
   - Review temperature records.
   - Discard food as required.
   - Reset all breakers, equipment, etc.
LESSON 2

Flood or Sewage Back-Up

1. Stop serving food and beverages.
   - Notify customers.

2a. If a sewage back-up occurs, then sewage lines are blocked.
   - Don’t track sewage around facility.
   - Call plumber to clear sewage drain lines.

2b. If a flood occurs, do damage assessment first.
   - Is building safe to occupy?
   - Ask manager if building is safe.

3. Clean the building - safely!
   - Wear rubber boots, gloves, goggles and coveralls.
   - Wear an N-95 filter mask for mold protection.

Emergency Readiness for Food Workers
LESSON 2

Flood or Sewage Back-Up

4 Clean the building - floors and walls.
   • Remove sewage, solids, water.
   • Scrub with brush, soap.
   • Rinse and then sanitize floors, walls.
   • Dry quickly with fans.

5 Clean all food equipment.
   • Clean all hard equipment surfaces with soap and water.
   • Rinse and sanitize before use.
   • Mixers, ice machines, etc.

6 Discard damaged building items.
   • Discard all porous, contaminated items that cannot be cleaned.

7 Salvage food and reopen for business.
   • Discard any food contaminated by sewage or floodwaters.
   • Discard all porous food packages that cannot be cleaned (bags of flour, salt, bottles or cans with screw tops, corks or EZ-open tops).
   • Call your health department to review cleaning and salvage.

*Emergency Readiness for Food Workers*
Fire

1. Call for help.

2. Assess the severity of the situation.

3. Follow fire department instructions.

4. Afterward, discard unsafe food.

5. Repair or replace damaged equipment.

6. Get food safety inspection before reopening.

Emergency Readiness for Food Workers
1. Call the health department and the water utility.

2. Stop serving food and beverages.

3. Are we ready to reopen?
   - Do we have safe water?
   - Call local health department.

4. Recovery and clean up:
   - Follow instructions from local health department regarding contaminated water.
   - Clean and sanitize as needed.
Biological Tampering and Terrorism

1. Be on the lookout for suspicious activities and unusual items.
   - Many ill customers & employees
   - Foods that do not seem right
   - Suspicious powders or liquids
   - Unauthorized persons

2. Restrict access of non-employees.
   - Verify ID of visitors.
   - Have delivery persons check in.
   - Check with manager if unsure.

3. Report suspicious activities to the person in charge.

4. Manager or person in charge may need to call 911.
Biological Tampering and Terrorism

5. Close establishment if there is a biological contamination incident.
   - Alert customers.
   - Stop serving food.

6. Salvaging food & cleaning the establishment: WARNING!
   - DO NOT try to salvage food or clean up until you have expert advice from the health department.
   - How to clean things will vary with the type of biological contaminant.

7. Clean up - safely!
   - It is dangerous to clean without the proper safety equipment.
   - Talk with the health department about what is required.

8. Be safe! Talk with your manager before you act.
   - A biological incident is not a normal situation.

Emergency Readiness for Food Workers
Dirty Bomb

1. If the establishment IS in the immediate area of the blast:
   - See manager for directions.
   - Leave the immediate area on foot.
   - Cover your mouth/nose with a wet cloth to prevent breathing in dust.

2. If the establishment IS NOT in the immediate area of the blast, stay in the building:
   - See manager for directions.
   - Call 911 to report an explosion.

3. Turn on local television, radio and computers for emergency information.
   - Is your location safe?
   - If not, where do I go?
   - Decontamination sites?

4. The biggest danger from a dirty bomb is the blast itself.
   - Stay inside.
   - Buildings will provide some shielding from radiation.
   - Minimize time spent exposed to the radiation.

Emergency Readiness for Food Workers
LESSON 6

Dirty Bomb

5. Stop operations if there is a dirty bomb attack.
   - Alert customers.
   - Stop serving food.

6. Salvaging food & cleaning the establishment: WARNING!
   - DO NOT try to salvage food or clean up until you have expert advice from the health department.
   - How to clean things will vary with the type of dirty bomb.

7. Cleaning up-safely!
   - It is dangerous to clean without the proper safety equipment.
   - Consult with the health department on what is required.

8. Be safe! Talk with your manager before you act.
   - A dirty bomb incident is not a normal situation.
   - Discuss everything with your manager BEFORE you act!

Emergency Readiness for Food Workers
Chemical Incident

1. Call 911 and the state duty officer.

2. Cover mouth and nose with a wet cloth to prevent exposure.

3. Discontinue food and beverage service to the general public.

4. Seek expert advice about clean-up.
   - Call local health department.

5. Employee safety training:
   - Proper use of chemicals stored on-site.
Solid Waste Collection
Disruption and Pest Control

1. Separate food waste from empty boxes and cans.

2. Separate hazardous materials for appropriate disposal.

3. Place food waste in plastic bags and tie securely.

4. Place tied bags into containers with tight-fitting lids.

5. Food waste outside of trash containers attracts pests!

6. Put used cooking oil from fryers in sealed buckets or a grease container.
   - Do not mix with food waste.

Emergency Readiness for Food Workers
Solid Waste Collection
Disruption and Pest Control

7. Eliminate nesting spaces outside - remove brush, debris, etc.

8. Eliminate nesting spaces inside - store food and equipment neatly, off the floor.

9. Use traps to detect and monitor pest activity.

10. Inspect incoming shipments.

11. Keep waste containers closed and the ground around them clean.

12. Eliminate standing water.
Maintaining Food Safety in a Disaster

1. Practice food safety basics in a disaster.

2. Clean and sanitize food preparation areas before use.

3. Hand washing is one of the most important ways to keep food safe.

4. Home-prepared foods cannot be used, even in a disaster.

5. Monitor cold foods to keep them at or below 41 F.

6. Monitor hot foods to keep them at or above 140 F.

*Emergency Readiness for Food Workers*
LESSON 9

Maintaining Food Safety in a Disaster

Wash Hands Frequently!

1. Roll up sleeves and wet hands with warm water.

2. Use soap. Work up lather that covers hands and forearms.

3. Wash well for 20 seconds.

4. Rinse hands and forearms.

5. Dry hands using clean towel.

6. Use towel to turn off faucet.
**Discard or Salvage?**

<table>
<thead>
<tr>
<th>Discard</th>
<th>Salvage</th>
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<tbody>
<tr>
<td><strong>Any food or service item that has been contaminated or come in contact with water, sewage, smoke, fumes or chemicals.</strong> This includes:</td>
<td><strong>Frozen foods if stored in a sealed walk-in or cabinet freezer</strong> <em>(no water, smoke, fumes or chemical infiltration)</em> and <strong>where ambient temperature has remained below 41°F.</strong></td>
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<tr>
<td>✷ Fresh perishables - produce, meat, poultry, fish, dairy products and eggs.</td>
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<tr>
<td>✷ <strong>Opened containers and packages</strong></td>
<td><strong>Disinfect undamaged cans and bottles</strong> that have no heat or water damage and are free from dents, bulging, leaks or rust.</td>
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<td>✷ <strong>Vulnerable containers</strong> with peel-off, waxed cardboard, cork or screw tops or paraffin seals such as glass or plastic containers of catsup, dressing, milk, horseradish, mayonnaise, pop, beer, sauces, etc.</td>
<td>✷ Paper label removed</td>
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<tr>
<td>✷ <strong>Soft, porous packaging</strong> - food in cardboard boxes, paper, foil, plastic, and cellophane such as boxes or bags of food, cereal, flour, sugar, rice, salt, etc.</td>
<td>✷ Washed with soap and water, then rinsed</td>
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<tr>
<td>✷ <strong>Dry goods</strong> - spices, seasoning and extracts, flour, sugar and other staples in canisters.</td>
<td>✷ Sanitized with sanitizing solution, then air dried</td>
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<tr>
<td>✷ <strong>Single service items</strong> - plates, cups, utensils, lids, etc.</td>
<td>✷ Relabeled with permanent marker</td>
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</table>

- **Canned and bottled items should be discarded:**
  - If charred or near the heat of the fire.
  - If rusted, pitted, dent, swollen or leaking.

- **Refrigerated or frozen food** must be discarded if:
  - In contact with sewage, water, smoke, fumes or chemical seepage.
  - Above 41°F for four hours or more.
  - Frozen and then thawed for four or more hours.
  - Deteriorated in quality or has an unusual appearance, color or odor.

- **Potentially Hazardous Food (PHF)** must be discarded if it has been in the "Temperature Danger Zone" *(41°F - 140°F)* for more than 4 hours. PHFs include:
  - **Meat and mixed dishes**
    - Beef, veal, lamb, pork, poultry, fish, seafood, luncheon meats, hot dogs, hams, etc.
  - **Soups, stews, casseroles or similar dishes containing meats, pasta, rice, eggs or cheeses**
  - **Eggs and dairy products**
    - Eggs or egg products, ice cream, yogurt
    - Milk, cream, buttermilk, cream-based foods or soups
    - Soft cheeses such as cream, ricotta, brie, etc.
  - **Desserts** - Pies, cakes and pastries containing custard, cheese, chiffon, meringue or pumpkin
  - **Cut Melons & Cooked Vegetables** - Watermelon, musk or honeydew melons, cooked peas or corn or beans

- **Partially cooked food** must be discarded if without power for more than one hour.

- **Non-PHFs** may be kept at room temperature, though quality may deteriorate, including:
  - Bread, rolls, muffins, dry cakes
  - Solid butter or margarine
  - Hard cheese - cheddar, parmesan, etc.
  - Fresh, uncut fruits & vegetables
  - Fruit or vegetable juices, dried fruit, fruit pies
  - Canned goods
  - Dry foods - flour, pasta, rice, etc.
  - High sugar foods - honey, jellies
  - Acid-based condiments - ketchup, mustard

- **Partially cooked food** may be quickly reheated to 165°F if without power for less than one hour. When in doubt, throw it out.

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<th><strong>Other than food: Discard</strong></th>
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<tr>
<td>Discard any exposed materials that cannot be effectively cleaned and sanitized, including toasters and other food equipment, linens, furnishings, carpets, etc.</td>
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_**Emergency Readiness for Food Workers**_
1. Restrict customer and supplier access from non-public spaces.

2. Be on the lookout for suspicious and out-of-the-ordinary activities.
   - Many people becoming ill
   - Suspicious powders or liquids
   - Unauthorized persons

3. Keep food safe at buffet tables and on food carts.

4. Inspect deliveries from suppliers.
   - Suspicious powders or liquids
   - Unauthorized delivery or unfamiliar supplier

5. Report suspicious activity or delivery to person in charge.

6. Keep loading dock and food storage areas locked.

*Emergency Readiness for Food Workers*
7. Illnesses should be tracked on an employee illness log.

**Employee illness log**

**Food code requirements for employee health:**

1. Food employees who are ill with vomiting or diarrhea should be excluded from working in the establishment.
2. Complete this log when employees have vomiting or diarrhea.
3. Restrict food employees who are ill with *Salmonella, Shigella, E. coli* or Hepatitis A from working with food. Clean equipment, utensils, linens, or single-use items until the Public Health Department has evaluated the potential for food-borne disease transmission.
4. Call your local health department if an employee is diagnosed with:
   - *Salmonella*
   - *E. coli*
   - *Shigella*
   - *Hepatitis A*
5. Call your local health department if a customer complains of diarrhea or vomiting; or being infected with *Salmonella, Shigella, E. coli*, or Hepatitis A.

<table>
<thead>
<tr>
<th>Date missed work</th>
<th>Employee name</th>
<th>Symptoms/illness</th>
<th>Diarrhea or vomiting?</th>
<th>Was doctor seen?</th>
<th>Date return to work</th>
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